

CHOBANI PARFAIT

INGREDIENTS:

7 1/2 5-pound tubs Vanilla 0%
Chobani Greek Yogurt
16 1/2 lbs granola (optional)
37 1/2 qts mixed berries

PREPARATION:

Divide 1/4 cup Chobani among each of 150 12-ounce cups. Top with 1/4 cup granola and 1/4 cup mixed berries. Repeat. Serve immediately or refrigerate for up to 6 hours.

*Prep time subject to change based on kitchen and staff size.

60
MINS

150

NUTRITIONAL INFORMATION:

12-ounce serving

Calories 320, Total Fat 3g, Sodium 55mg, Sugar 25g, Protein 18g

CHOBANI PARFAIT



CHOBANI CINNAMON DIP

INGREDIENTS:

3 ³/₄ 5-pound tubs Vanilla 0%
Chobani Greek Yogurt
9 ¹/₂ C reduced-fat cream cheese
at room temperature
4 ¹/₂ C packed dark brown sugar
³/₄ C plus 1 ¹/₂ tsp vanilla
extract
³/₄ C plus 1 ¹/₂ tsp ground
cinnamon
6 tbsp plus ³/₄ tsp ground
nutmeg

PREPARATION:

Combine Chobani with the cream cheese,
whipping until smooth. Add the brown sugar,
vanilla, cinnamon and nutmeg, stir until smooth.
Serve in ¹/₄ cup portions.

*Prep time subject to change based on kitchen and staff size.

NUTRITIONAL INFORMATION:

2-ounce serving

Calories 110, Total Fat 3.5g, Sodium 75mg, Sugar 12g, Protein 7g

20
MINS

150

CHOBANI CINNAMON DIP



CHOBANI RANCH DIP

INGREDIENTS:

4 qts plus 1 $\frac{1}{3}$ C
low-fat buttermilk
8 $\frac{1}{2}$ C Plain 0% Chobani
Greek Yogurt
8 $\frac{1}{2}$ C low-fat sour cream
 $\frac{1}{2}$ C finely chopped fresh chives
 $\frac{1}{2}$ C finely chopped fresh dill
 $\frac{1}{2}$ C finely chopped fresh
flat-leaf parsley
 $\frac{1}{4}$ C garlic powder
 $\frac{1}{4}$ C onion powder
 $\frac{1}{2}$ C plus 2 tsp kosher salt
1 tbsp plus 1 tsp black pepper

PREPARATION:

Mix together the buttermilk, Chobani, and sour cream until smooth. Add the chives, dill, parsley, garlic and onion powders, salt, and pepper and stir until smooth.

*Prep time subject to change based on kitchen and staff size.

NUTRITIONAL INFORMATION:

2-ounce serving

Calories 45, Total Fat 2g, Sodium 380mg, Sugar 2g, Protein 3g

25
MINS

150

CHOBANI RANCH DIP



CHOBANI STRAWBERRY-BANANA SMOOTHIE

INGREDIENTS:

15 5-pound tubs Vanilla 0%
Chobani Greek Yogurt
28 $\frac{1}{4}$ qts fresh strawberries,
hulled and halved if large
9 $\frac{1}{3}$ qts ice cubes
150 bananas, peeled
4 $\frac{2}{3}$ gal skim milk

PREPARATION:

Blend all of the ingredients together until smooth.
Pour into 20-ounce glasses and serve cold.

*Prep time subject to change based on kitchen and staff size.

30
MINS

150

NUTRITIONAL INFORMATION:

20-ounce serving

Calories 360, Total Fat 1g, Sodium 150mg, Sugar 46g, Protein 28g

CHOBANI STRAWBERRY-BANANA SMOOTHIE

